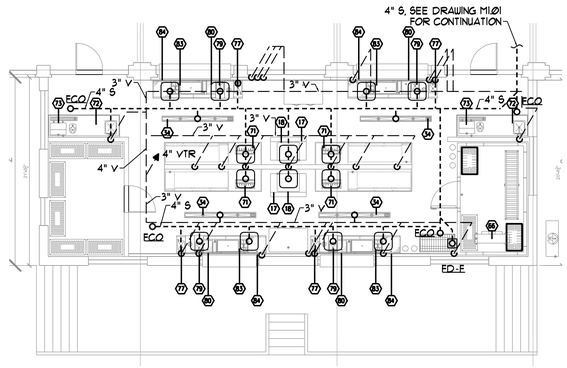
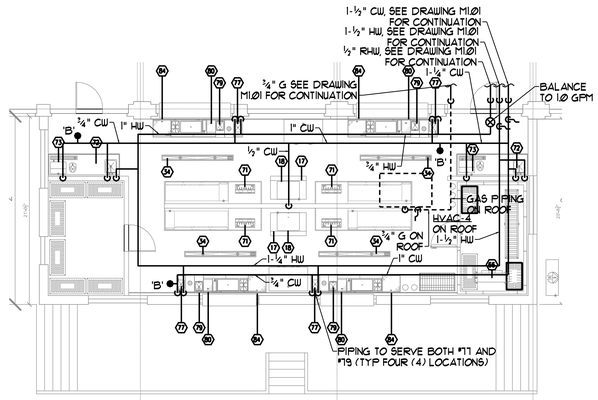
FOODSERVICE EQUIPMENT SCHEDULE

MK.	QTY	DESCRIPTION	ELECTRICAL						WATER		WASTE	GAS		STEAM			VENTILATION					REMARKS
																	EXHAUST		MAKE-UP AIR			
			PLUMPS	KW	HP	VOLTS	PHASE	DIRECT	COLD	HOT	DIRECT	INDIRECT	SIZE	MBTUH	LBS/HR	PSIG	INLET	RETURN	SIZE	CFM	SIZE	CFM	
1	1	WALK-IN COOLER	15.0			120	1	X														
2	1	EVAPORATOR COIL, COOLER	0.8			208-230	1	X				3/4"										
3	1	COMPRESSOR, COOLER	7.5		1/2	208-230	1	X														
4	1	WALK-IN COOLER	15.0			120	1	X														
5	1	EVAPORATOR COIL, COOLER	0.8			208-230	1	X				3/4"										
6	1	COMPRESSOR, COOLER	7.5		1/2	208-230	1	X														
7	1	WALK-IN COOLER	15.0			120	1	X														
8	1	EVAPORATOR COIL, COOLER	0.8			208-230	1	X				3/4"										
9	1	COMPRESSOR, COOLER	7.5		1/2	208-230	1	X														
10	1	WALK-IN FREEZER	15.0			120	1	X														
11	1	EVAPORATOR COIL, FREEZER	4.3	0.5		115	1	X				3/4"										
			11.7			208-230	1	X														
12	1	COMPRESSOR, FREEZER	13.2		2-1/2	208-230	3	X														
13	20	COOLER/FREEZER SHELVING																				
14	–	– SPARE NUMBER –																				
15	6	DRY STORAGE SHELVING																				
16	5	SHEET PAN RACK																				
17	3	ICE STORAGE BIN										3/4"										
18	3	ICE MAKER	14.2			208	1	X	3/8"			3/4"										
19	5	HAND SINK							1/2"	1/2"	1-1/2											
20	1	EXHAUST HOOD	15.0			120	1	X														
21	1	STONE DECK OVEN W/PROOFER	14.0	2.9		208	1	X	1/2"			3/4"										
			46.0	16.6		208	3	X	1/2"													
22	1	MIXER, 80-QUART	12.0		3	208	3	X														
23	1	BAKER'S TABLE																				
24	4	INGREDIENT BIN																				
25	1	REFRIGERATOR, 1-SECTION	5.5		1/4	115	1	X														
26	1	MIXER STAND																				
27	1	MIXER, 20-QUART	8.0		1/2	120	1	X														
28	1	DOUGH DIVIDER/ROUNDER	4.0			208	1	X														
29	1	MOBILE EQUIPMENT STAND																				
30	1	SHEETER, COUNTERTOP	4.0			120	1	X														
31	–	– SPARE NUMBER –																				
32	3	DUNNAGE RACK																				
33	4	SECURITY CAGE																				
34	10	FLOOR WASTE RECEPACLE									3"?											
35	1	MOP SINK							1/2"	1/2"	2"											
36	2	CHEMICAL STORAGE SHELVING																				
37	1	WORK TABLE WITH SINKS							1/2"	1/2"												
38	2	WALL SHELF									2" ø?											
39	–	– SPARE NUMBER –																				
40	1	EXHAUST HOOD	15.0			120	1	X														
41	1	COMBI-OVEN, ROLL-IN	167.0			208	3	X	3/4"			2"										
									3/4"													
42	1	RANGE, 6-BURNER																				
43	1	RANGE, FRENCH TOP																				
44	1	COMBI-OVEN, DOUBLE	59.0	21.0		208	3	X	3/4"			2" ø										
			59.0	21.0		208	3	X	3/4"													
									3/4"													
									3/4"													
45	1	EQUIPMENT STAND																				
46	1	CHARBROILER											3/4"	136								
47	1	GRIDDLE											3/4"	108								
48	1	FRYER BATTERY W/FILTER DRAWER	7.0		1/3	115	1	X					1"	330								
49	1	WORK TABLE																				
50	4	WORK TABLE																				
51	–	– SPARE NUMBER –																				
52	1	SHELVING UNIT																				
53	1	DISHTABLE, SOILED							1/2"	1/2"												
54	1	DISPOSER	3.3		2	208	3	X	1/2"		2"											
55	1	DISHWASHER, CONVEYOR-TYPE	59.7	18.0		208	3	X		1/2"	1-1/2											
56	–	– SPARE NUMBER –																				
57	1	DISHTABLE, CLEAN																				
58	1	SINK, 3-COMPARTMENT							1/2"	1/2"	3 ● 2"											
									1/2"	1/2"												
59	8	CATERING STORAGE SHELVING																				
60	12	GLASS RACK DOLLY																				
61	6	PLATE DOLLY																				
62	1	BOOSTER HEATER	66.7	24.0		208	3	X		3/4"		3/4"										
63	–	– SPARE NUMBER –																				
64	–	– SPARE NUMBER –																				
65	1	WALK-IN BEER COOLER	15.0			120	1	X														
66	1	EVAPORATOR COIL, COOLER	1.4			208-230	1	X				3/4"										
67	1	COMPRESSOR, COOLER	9.3		3/4	208-230	1	X														
68	3	COOLER SHELVING																				
69	1	KEG STACKER																				
70	1	BEER LINE CHILLER (BY OTHERS)	13.0		1/3	120	1	X														
71	4	DRAFT BEER TOWER (BY OTHERS)										1/2"										
72	2	BEVERAGE COUNTER	15.0			120	1	X	1/2"	1/2"	1-1/2											
73	2	COFFEE BREWER (BY OTHERS)	25.6	9.1		120/208	3	X	3/8"													
74	2	COFFEE DISPENSER (BR (BY OTHERS)																				
75	2	REFRIGERATOR, 2-SECTION	8.4		1/3	115	1	X														
76	4	BACK BAR COOLER	6.5		1/4	120	1	X														
77	4	UNDERBAR, HAND SINK							1/2"	1/2"	1-1/2											
78	4	UNDERBAR, DRY WASTE CHUTE																				
79	4	UNDERBAR, BLENDER STATION	15.0			115	1	X	1/2"	1/2"		1-1/2										
80	4	UNDERBAR, DRAINBOARD										1-1/2										
81	4	UNDERBAR, SODA GUN HOLDER																				
82	4	UNDERBAR, SINGLE SPEED RAIL																				
83	4	UNDERBAR, COMBO ICE BIN										3/0-1/2										
84	4	UNDERBAR, DRAINBOARD/GLASS RACK										1-1/2										
85	6	LIQUOR STORAGE SHELVING																				



BAR AREA SANITARY PLUMBING PLAN

SCALE - 1/8" = 1'-Ø"



BAR AREA DOMESTIC WATER PLUMBING AND GAS PIPING PLAN

SCALE - 1/8" = 1'-Ø"

NOTE - PROVIDE ISOLATION VALVE AND REGULATOR AT ALL GAS-FIRED EQUIPMENT

STATE OF MAINE — SUPPLY PLAN REVIEWED BY DHHS — Reviewed for Code Compliance — Inspections Division — Subsurface Wastewater Program — Date: 11/22/16

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THOMPSON'S POINT, PORTLAND ME

Revisions:

1	08/04/2016 ISSUED FOR PERMIT

Scale: AS NOTED

Date: 08-04-2016

BAR PLUMBING PLANS AND KITCHEN EQUIPMENT CONNECTION SCHEDULE

M2.02